

Chef Cumba's Meat , fish Main course selection's

Beef:

HERB- AND SPICE-ROASTED BEEF TENDERLOIN WITH RED WINE-SHALLOT SAUCE

Here's a special-occasion roast enhanced with classic Provençal seasonings. Roasting two large ends of tenderloin instead of one whole piece ensures even cooking. (The meat needs to be coated with its aromatic rub, then chilled for at least six hours before roasting.) Serve this elegant dish with [Scalloped Potatoes with Goat Cheese and Herbes de Provence](#) and a sauté of green beans, zucchini and red bell pepper. Uncork a sophisticated Rhône red such as Hermitage or Crozes-Hermitage.

Sauce

- 2 tablespoons olive oil
- 2 1/2 cups sliced shallots (about 12 ounces)
- 2 tablespoons minced garlic
- 1 teaspoon sugar
- 1 tablespoon all purpose flour
- 1 tablespoon minced fresh thyme
- 2 teaspoons minced fresh rosemary
- 1 bay leaf
- 1 teaspoon grated orange peel
- Pinch of ground nutmeg
- Pinch of ground cloves
- 3 1/4 cups canned beef broth
- 1 1/2 cups dry red wine
- 1/4 cup brandy

Tenderloin

- 2 tablespoons fresh rosemary leaves
- 2 tablespoons fresh thyme leaves
- 4 large garlic cloves, peeled
- 2 bay leaves
- 1 large shallot, peeled, quartered
- 1 tablespoon grated orange peel
- 1 tablespoon coarse salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 2 tablespoons olive oil
- 2 2-pound (large end) beef tenderloin pieces, trimmed
- 1/4 cup (1/2 stick) unsalted butter, room temperature

For sauce:

Heat oil in large saucepan over medium-low heat. Add shallots and garlic; sauté until tender, about 10 minutes. Stir in sugar; sauté until shallots are golden, about 15 minutes longer. Add flour, herbs, orange peel, nutmeg and cloves; stir 1 minute. Pour in broth, wine and brandy. Boil until sauce is reduced to 1 3/4 cups, about 20 minutes. Discard bay leaf. (Can be made 2 days ahead. Chill.)

For tenderloin:

Grind first 10 ingredients in processor. With machine running, add oil and blend well. Spread mixture evenly over all sides of tenderloins. Place beef in large glass baking dish. Cover with foil; chill at least 6 hours. (Can be made 1 day ahead. Keep chilled.)

Preheat oven to 400°F. Place beef on rack in large roasting pan. Roast until meat thermometer inserted into center of beef registers 125°F for rare, about 35 minutes. Remove from oven and cover with foil; let stand 10 minutes.

Transfer beef to cutting board. Pour any accumulated juices from roasts into sauce. Bring sauce to boil. Remove from heat; whisk in butter. Season with salt and pepper. Slice beef. Serve with sauce.

Serves 8.

HERB- AND GARLIC-CRUSTED BEEF TENDERLOIN WITH RED AND YELLOW PEPPER RELISH

Here's a centerpiece dish that really lives up to the name. Uncork a Cabernet Sauvignon, red Bordeaux or red Super-Tuscan.

8 tablespoons olive oil

2 2 1/4- to 2 3/4-pound pieces beef tenderloin (thick end), trimmed

6 garlic cloves, minced

2 1/2 tablespoons minced fresh thyme

2 1/2 tablespoons minced fresh rosemary

6 tablespoons Dijon mustard

[Red and Yellow Pepper Relish](#)

Preheat oven to 375°F. Rub 1 tablespoon oil over each beef piece. Sprinkle with salt and pepper. Heat 2 large nonstick skillets over high heat. Add 1 beef piece to each; brown on all sides, about 5 minutes. Place beef pieces in large roasting pan. Mix 6 tablespoons oil, garlic, 2 tablespoons thyme and 2 tablespoons rosemary in small bowl. Coat top and sides of beef pieces with mustard, then with herb mixture. Roast until meat thermometer inserted into center of beef registers 125°F for medium-rare, about 45 minutes. Transfer to platter. Let stand 10 minutes. Cut beef into 1/2-inch-thick slices. Sprinkle with remaining 1/2 tablespoon each of thyme and rosemary and serve with pepper relish.

Makes 10 servings.

BEEF MEDALLIONS WITH COGNAC SAUCE

Serve Cabernet Sauvignon with the steaks.

2 tablespoons (1/4 stick) unsalted butter

1/4 cup chopped shallots

1 teaspoon (packed) brown sugar

1 cup canned low-salt chicken broth

1/2 cup canned beef broth

1/2 cup Cognac or brandy

1/4 cup whipping cream

2 4- to 5-ounce beef tenderloin steaks (each about 1 inch thick)

Fresh chives

Melt 1 tablespoon butter in heavy medium saucepan over medium heat. Add shallots and sauté until tender, about 4 minutes. Add brown sugar; stir 1 minute. Add chicken broth, beef broth and Cognac. Simmer until sauce is reduced to 1/2 cup, about 20 minutes. Add cream. (Can be made 1 day ahead. Cover; chill.)

Sprinkle steaks with salt and pepper. Melt 1 tablespoon butter in heavy medium skillet over medium-high heat. Add steaks; cook to desired doneness, about 4 minutes per side for rare. Transfer steaks to plates. Add sauce to skillet; bring to boil, scraping up any browned bits. Season to taste with salt and pepper.

Slice steaks; fan slices on plates. Top with sauce and garnish with chives.

Serves 2.

CHRISTMAS CHATEAUBRIAND

Red Wine-Braised Beef Tenderloin with Red Pepper and Rosemary

a 2-pound center-cut beef tenderloin roast (chateaubriand), trimmed and tied

1 teaspoon celery salt

1 teaspoon coarsely crushed black pepper

2 bacon slices

2/3 cup dry red wine

1 1/2 teaspoons minced fresh rosemary leaves

1 red bell pepper

1 1/3 cups beef or veal demiglace*

Garnish: fresh rosemary sprigs

*available at specialty foods shops

Pat tenderloin dry and rub with celery salt and black pepper. Cut bacon into 1 1/2-inch pieces. In a heavy kettle just large enough to hold tenderloin cook bacon over moderate heat, stirring occasionally, until crisp and transfer with a slotted spoon to a small bowl. Pour off all but 1 tablespoon bacon fat. Increase heat to moderately high and brown tenderloin on all sides, about 5 minutes total. With tongs transfer tenderloin to a plate.

To kettle add wine, bacon, and rosemary and boil mixture 1 minute. Return tenderloin to kettle and cook at a bare simmer, covered, turning occasionally, 25 minutes, or until an instant-read thermometer inserted diagonally 2 inches into center of beef registers 125°F. for medium-rare. With tongs transfer tenderloin to a cutting board and let stand 10 minutes.

While tenderloin is standing, cut bell pepper into 1/4-inch dice. With a slotted spoon discard bacon from cooking liquid. Add bell pepper and demiglace to cooking liquid and boil sauce over moderate heat until slightly thickened and reduced to about 1 1/3 cups.

Cut tenderloin into 1/4-inch-thick slices and arrange on a platter. Spoon some of sauce over tenderloin and garnish with rosemary sprigs. Serve remaining sauce on the side.

MUSHROOM-STUFFED PORK TENDERLOIN WITH CELERY ROOT MASHED POTATOES

At the lodge, the tenderloin is also complemented by a spicy peach salsa.

1 cup canned low-salt chicken broth

1 cup canned beef broth

1/2 cup ruby Port

2 teaspoons minced garlic

6 tablespoons (3/4 stick) butter

1/4 cup chopped shallots

8 ounces shiitake mushrooms, stemmed, finely chopped

1 1/2 cups chopped leek (white and pale green parts only)

1/2 cup whipping cream

2 1 1/4-pound pork tenderloins (from center or thick end), trimmed, each cut crosswise in half

2 1/2 tablespoons chopped fresh marjoram or 2 1/2 teaspoons dried

1 tablespoon olive oil

[Celery Root Mashed Potatoes](#)

Preheat oven to 400°F. Combine both broths, Port and garlic in heavy small saucepan. Boil until sauce is reduced to 3/4 cup, about 20 minutes. Set aside.

Meanwhile, melt 2 tablespoons butter in large skillet over medium-high heat. Add shallots and sauté until translucent, about 1 minute. Add mushrooms and leek and sauté until tender, about 6 minutes. Stir in cream. Cook mixture until vegetables are soft and most of cream is absorbed, about 5 minutes. Cool. Insert handle of wooden spoon lengthwise into cut end of each tenderloin, forming 1/2- to 3/4-inch-diameter hole. Transfer mushroom mixture to pastry bag fitted with large plain tip. Force mixture into center of each tenderloin, filling hole completely. Rub tenderloins with marjoram. Sprinkle with salt and pepper.

Heat oil in large ovenproof skillet over high heat. Add tenderloins to skillet and cook until brown on all sides, about 6 minutes total. Transfer skillet to oven. Roast tenderloins until cooked through, about 8 minutes. Remove skillet from oven. Transfer tenderloins to platter; tent with foil to keep warm. Return skillet to stove. Whisk in sauce. Bring to boil, scraping up any browned bits. Remove from heat. Whisk in 4 tablespoons butter.

Cut tenderloins crosswise into slices. Spoon Celery Root Mashed Potatoes onto plates. Arrange tenderloin slices around mashed potatoes. Drizzle sauce over and serve.

Makes 4 servings.

HOISIN-MARINATED FILETS MIGNONS WITH NECTARINE SALSA

For marinade

1 scallion

1/4 cup hoisin sauce

1 1/2 tablespoons soy sauce (preferably Kikkoman)

2 teaspoons grated peeled fresh gingerroot

1 teaspoon Worcestershire sauce

four 1 1/4-inch-thick filets mignons (tenderloin steaks)

For salsa

1 large firm-ripe nectarine

1/2 green bell pepper

2 medium tomatoes

4 scallions

2 garlic cloves

1 small fresh chile (preferably [habanero](#))

2 tablespoons fresh lime juice, or to taste

Make marinade:

Finely chop scallion and in a bowl whisk together with remaining marinade ingredients.

In a large heavy-duty sealable plastic bag combine marinade and steaks, turning steaks to coat with marinade, and seal bag, pressing out excess air. Marinate steaks at room temperature 1 hour.

Make salsa while steaks are marinating:

Finely chop nectarine and bell pepper. Seed and finely chop tomatoes. Thinly slice white and pale-green parts of scallions and mince garlic. Wearing protective gloves, discard seeds and ribs from chile and finely chop chile. In a bowl stir together all salsa ingredients and season with salt and pepper.

Prepare grill.

Remove steaks from marinade, discarding it, and grill steaks on an oiled rack set 5 to 6 inches over glowing coals, 3 to 4 minutes on each side for medium-rare. (Alternatively, grill steaks in a hot lightly oiled well-seasoned ridged grill pan over moderately high heat.) Transfer steaks with tongs to a platter and let stand 5 minutes.

Serve steaks with salsa.

Serves 4.

Shrimp dishes:

CRISPY SHRIMP WITH CITRUS GLAZE

Glaze

1 cup fresh tangerine juice or orange juice

1/2 cup fresh grapefruit juice

1/4 cup fresh lemon juice

1/4 cup fresh lime juice

1/4 cup canned low-salt chicken broth

3 garlic cloves, minced

3 tablespoons light corn syrup

2 tablespoons sugar

1/2 teaspoon hot pepper sauce

Shrimp

2 large egg whites

2 tablespoons cornstarch

2 tablespoons fresh lemon juice

1 teaspoon paprika

1/2 teaspoon salt

1/2 teaspoon ground black pepper

30 uncooked large shrimp, peeled, deveined, tails left intact

3/4 cup sesame seeds (about 3 3/4 ounces)

1/4 cup vegetable oil

5 cups shredded iceberg lettuce

Fresh mint leaves

For glaze: Bring all ingredients to boil in medium saucepan. Boil until slightly syrupy and reduced to 1 cup, about 12 minutes. Season with salt and pepper. Remove from heat. (Can be made 1 day ahead. Cover and refrigerate. Rewarm over medium heat before using.)

For shrimp: Place large rack on baking sheet. Whisk first 6 ingredients in medium bowl until well blended. Add shrimp; toss. Spread sesame seeds in pie dish. Dip shrimp into seeds, coating both sides.

Place coated shrimp on rack.

Heat oil in large nonstick skillet over medium-high heat. Add half of shrimp; sauté until golden outside and opaque in center, about 2 minutes per side. Transfer to plate. Repeat with remaining shrimp.

Divide lettuce among 10 plates. Top with shrimp. Drizzle glaze over shrimp. Garnish with mint.

SHRIMP IN SPICED PHYLLO WITH TOMATO CHUTNEY

Active time: 40 minutes Start to finish: 1 hr.

For tomato chutney

1/2 stick (1/4 cup) unsalted butter
2 teaspoons minced peeled fresh ginger
2 teaspoons minced shallot
1/2 teaspoon minced garlic
2 tablespoons sugar
1 cup peeled, seeded, and chopped tomatoes
2 teaspoons tomato paste
2 teaspoons fresh lime juice
1/2 cup chopped fresh cilantro

For shrimp rolls

1/3 cup hazelnuts, toasted and finely chopped
2 tablespoons curry powder
6 (17- by 12-inch) phyllo sheets
1 stick (1/2 cup) unsalted butter, melted
30 large shrimp, shelled and deveined
Preheat oven to 375°F.

Make chutney: Heat butter in a 10-inch skillet over moderately high heat, then sauté ginger, shallot, and garlic, stirring, 1 minute. Add remaining chutney ingredients and cook over moderate heat, stirring, 4 minutes.

Make shrimp rolls: Stir together nuts and curry powder.

Cover stack of phyllo with 2 overlapping sheets of plastic wrap, then a damp kitchen towel.

Remove 1 phyllo sheet, place on a work surface and brush well with butter. Sprinkle with one sixth spice mixture.

Stack 2 more phyllo sheets on top, buttering each and sprinkling each with spice mixture.

Cut spiced phyllo stack lengthwise into 5 strips, then cut each crosswise in thirds to make 15 (5 1/2- by 2 1/4-inch) rectangles.

Place 1 shrimp lengthwise on short end of 1 strip and roll up, leaving head and tail exposed; then roll up 14 more shrimp. Arrange, seams down, 1/2-inch apart, on a buttered baking sheet.

Make 15 more hors d'oeuvres with remaining (unused) phyllo sheets, butter, spice mixture, and shrimp and arrange on baking sheet.

Brush tops of rolls with some of remaining butter and bake in middle of oven until phyllo is golden and shrimp are cooked, about 12 minutes.

Serve shrimp rolls with chutney.

Makes 30 hors d'oeuvres.

CEVICHE DE CAMARON: SHRIMP CEVICHE "COCKTAIL"

1/2 cup plus 2 tablespoons fresh lime juice
1 generous pound unpeeled smallish shrimp (I prefer the ones that are 41/50 count to a pound)
1/2 medium white onion, chopped into 1/4 inch pieces
1/3 cup chopped fresh cilantro, plus several sprigs for garnish
1/2 cup ketchup
1 to 2 tablespoons vinegary Mexican bottled hot sauce (such as Tamazula, Valentina or Búfalo, the latter being on the sweet side)
About 2 tablespoons olive oil, preferably extra-virgin (optional, but recommended to smooth out sharpness)
1 cup diced peeled cucumber or jícama (or 1/2 cup of each)
1 small ripe avocado, peeled, pitted and cubed
Salt

Several lime slices for garnish

Tostadas or tortilla chips, store-bought or homemade or saltine crackers for serving

1. **Cooking and Marinating the Shrimp.** Bring 1 quart salted water to a boil and add 2 tablespoons of the lime juice. Scoop in the shrimp, cover and let the water return to the boil. Immediately remove from the heat, set the lid askew and pour off all the liquid. Replace the cover and let the shrimp steam off the heat for 10 minutes. Spread out the shrimp in a large glass or stainless steel bowl to cool completely. Peel and devein the shrimp if you wish: One by one lay the shrimp on your work surface, make a shallow incision down the back and scrape out the (usually) dark intestinal tract. Toss the shrimp with the remaining 1/2 lime juice, cover and refrigerate for about an hour.

2. **The flavorings.** In a small strainer, rinse the onion under cold water, then shake off the excess liquid. Add to the shrimp bowl along with the cilantro, ketchup, hot sauce, optional olive oil, cucumber and/or jícama and avocado. Taste and season with salt, usually about 1/2 teaspoon. Cover and refrigerate if not serving immediately.

3. **Serving the ceviche.** Spoon the ceviche into sundae glasses, martini glasses, or small bowls: garnish with sprigs of cilantro and slices of lime. Serve with tostadas, tortilla chips or saltines to enjoy alongside.

Working Ahead: The ceviche is best made the day it is served. The flavorings can be added to the shrimp a few hours in advance.

Makes 3 cups, serving 6 as an appetizer.

SHRIMP-STUFFED PORTOBELLO MUSHROOMS

Small portobello mushrooms are sometimes labeled portobellini or baby portobellos. Pair this dish with a salad and white wine for a light lunch or supper.

See how to [chop herbs](#).

1/4 cup olive oil
1/2 cup chopped onion
1/4 cup chopped fresh basil
3 large garlic cloves, chopped
1/2 teaspoon chopped fresh rosemary
6 ounces cooked bay shrimp
2/3 cup fresh breadcrumbs made from crustless French bread
1/2 cup grated Parmesan cheese
1/4 cup mayonnaise
8 2- to 2 1/2-inch [portobello mushrooms](#), dark gills removed

Heat oil in heavy large skillet over medium-high heat. Add onion, basil, garlic, and rosemary. Sauté until onion softens, about 5 minutes. Transfer to medium bowl; mix in shrimp, breadcrumbs, cheese, and

mayonnaise. Season filling to taste with salt and pepper. Arrange mushrooms, rounded side down, on oiled baking sheet. Mound shrimp filling in mushrooms, pressing filling to compact slightly. (Can be made 6 hours ahead. Cover and refrigerate.)

Preheat oven to 350°F. Bake mushrooms until tender and filling begins to brown, about 35 minutes. Serve hot.

Makes 4 (appetizer) servings.



GRILLED LEMON PRAWNS

1 cup olive oil

1 tablespoon dried oregano, crumbled

1 tablespoon dried thyme, crumbled

2 teaspoons freshly grated lemon zest

2 teaspoons coarse salt

2 teaspoons freshly ground black pepper

24 prawns or jumbo shrimp

3 tablespoons fresh lemon juice

lemon wedges as an accompaniment

In a large bowl stir together the oil, the herbs, the zest, the salt, and the pepper, add the prawns, and toss them to coat them well.

Let the prawns marinate, covered and chilled, for at least 1 hour or overnight. Stir in the lemon juice, let the mixture stand at room temperature for 30 minutes, and drain the prawns in a fine sieve.

Grill the herb-coated prawns on a rack set about 4 inches over glowing coals for 3 minutes on each side, or until they are cooked through. (Alternatively, the prawns may be broiled on the rack of a broiler pan under a preheated broiler about 4 inches from the heat for 4 minutes on each side.) Divide the prawns among 8 plates and serve them with the lemon wedges.

Serves 8.



PRAWN TANDOORI

Inspired by the ancient cuisine of Indian kings and queens, this from Appam Restaurant's owner-chef Irene Trias bursts with exotic flavors, yet it is light, refreshing and very kind to the heart.

1/2 pounds fresh prawns, rinsed, peeled and deveined

1 cup plain lowfat yogurt

1/4 cup fresh lemon juice

6 whole green cardamom, crushed

2 tablespoons freshly minced garlic

2 tablespoons freshly minced ginger

1 tablespoon olive oil (optional)

1 tablespoon tumeric

2 teaspoons paprika

1/4 teaspoon crushed red pepper flakes (optional)

Salt to taste

Place prawns in a shallow baking dish. In a large bowl, mix remaining ingredients together. Pour half the sauce mixture over the prawns, completely coating them. Marinate in the refrigerator for at least one hour.

Grill prawns over hot coals or on a wire rack in a baking pan in a preheated 350°F oven until they turn pink, about 5 minutes on each side. Brush the remaining sauce mixture onto the prawns as they cook. Serve promptly.



SHRIMP AND MANGO SKEWERS WITH GUAVA-LIME GLAZE

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Colossal shrimp make a stunning presentation, but jumbo shrimp will also be pretty.

Learn to prepare shrimp like a pro with our [technique video](#).

3 tablespoons olive oil

1 tablespoon minced peeled fresh ginger

2 garlic cloves, minced

1 teaspoon dried crushed red pepper

18 uncooked colossal shrimp or 36 jumbo shrimp (about 2 pounds), peeled, tails left intact, deveined

2 red bell peppers, each cut into 12 pieces

2 firm but ripe mangoes, peeled, pitted, each cut into 12 wedges

6 12-inch bamboo skewers (for colossal shrimp) or twelve 12-inch bamboo skewers (for jumbo shrimp), soaked in water 30 minutes, drained

[Guava-Lime Glaze](#)

Prepare barbecue (medium-high heat). Mix first 4 ingredients in large bowl. Add shrimp, bell peppers and mangoes; toss to coat. Alternate bell pepper, mango and 3 colossal shrimp on each of 6 skewers, or alternate bell pepper, mango and 3 jumbo shrimp on each of 12 skewers. (Can be prepared 4 hours ahead. Cover and chill.)

Grill shrimp until cooked through, brushing with glaze during last 2 minutes, cooking colossal shrimp about 4 minutes per side and jumbo shrimp about 3 minutes per side.

Makes 6 servings.

COCONUT-CRUSTED FRIED SHRIMP



24 uncooked jumbo shrimp (about 1 1/2 pounds), peeled, deveined, tails left intact

1/3 cup cornstarch

3/4 teaspoon salt

1/2 teaspoon cayenne pepper

2 cups sweetened shredded coconut

3 large egg whites

Vegetable oil (for deep-frying)

[Pineapple-Apricot Salsa](#)

Using small sharp knife and starting at top of inward curve just below tail, butterfly shrimp, cutting each more than halfway through toward outward curve (do not cut shrimp in two). Open each shrimp (as for book) and press slightly to flatten. Mix cornstarch, salt and cayenne in medium bowl. Place coconut in pie dish. Beat egg whites in another medium bowl until frothy. Dredge shrimp in cornstarch mixture; shake off excess. Dip shrimp into egg whites, then press shrimp into coconut; turn shrimp over and press into coconut again to coat both sides.

Pour enough oil into heavy large pot to reach depth of 2 inches; heat to 350°F. Working in batches, add shrimp to hot oil; deep-fry until cooked through, about 1 minute. Using tongs or slotted spoon, transfer shrimp to paper towels to drain. Arrange shrimp on platter. Serve with Pineapple-Apricot Salsa for dipping.

Makes 6 servings.



SHRIMP WITH BASIL-GARLIC BUTTER

"I recently ventured to Brooklyn Heights, where I had a sensational meal at Henry's End," says Mariana Field Hoppin of New York, New York. "The shrimp with basil-garlic butter was out of this world. Could you obtain the recipe?"

Learn to prepare shrimp like a pro with our [technique video](#).

Active time: 30 min Start to finish: 30 min

12 jumbo shrimp (3/4 lb), shelled and deveined

1 1/2 tablespoons olive oil

2 teaspoons minced garlic

1/3 cup dry white wine

1 tablespoon fresh lemon juice

2 tablespoons chopped sun-dried tomatoes packed in oil

6 tablespoons cold unsalted butter, cut into pieces

1/2 cup shredded fresh basil

Preheat oven to 350°F.

Season shrimp with salt and pepper. Heat oil in a large nonstick skillet over moderately high heat until hot but not smoking and sauté shrimp 1 minute per side. Transfer shrimp to a baking dish and bake in middle of oven until just cooked through, about 7 minutes.

While shrimp bakes, add garlic to skillet and cook, stirring, over moderate heat 15 seconds, then stir in wine, juice, and tomatoes. Boil, stirring occasionally, until liquid is reduced by two thirds. Swirl in butter and basil over low heat and season with salt and pepper.

Serve shrimp with sauce.

Serves 4 (first course).



CHIPOTLE-GLAZED SHRIMP

Great on their own or in pastas and salads.

2 tablespoons olive oil

1 cup finely chopped onion

4 garlic cloves, minced

2 teaspoons ground cumin

1 teaspoon dried oregano

1 cup water

1/4 cup apple cider vinegar

2 tablespoons chopped canned [chipotle chilies](#)

1 1/2 pounds uncooked jumbo shrimp, peeled, deveined

1/4 cup orange juice

2 tablespoons golden brown sugar

Heat oil in heavy medium skillet over medium heat. Add onion; sauté until golden brown, about 10 minutes. Add garlic, cumin and oregano; stir 1 minute. Transfer mixture to blender. Add 1 cup water, vinegar and chipotles to blender; purée until smooth. Transfer half of puree to medium bowl; cool. Add shrimp to bowl; toss to coat. Cover; chill 2 hours.

Pour remaining purée into heavy medium saucepan. Add orange juice and brown sugar. Bring to boil.

Reduce heat; simmer until glaze is slightly thickened and reduced to 1/2 cup, about 10 minutes. Remove from heat. Cool.

Prepare barbecue (medium-high heat). Remove shrimp from marinade; pat dry with paper towels. Brush shrimp with some orange juice glaze. Grill shrimp until opaque in center, brushing occasionally with more glaze, about 2 minutes per side. Transfer to platter.

Serves 6.



PEPE'S BAKED STUFFED SHRIMP

For stuffing

1 cup chopped mushrooms (about 1/4 pound)

3 tablespoons minced onion

2 tablespoons minced celery ribs

1 tablespoon minced garlic (about 3 cloves)

3 tablespoons finely chopped fresh parsley leaves

6 tablespoons unsalted butter

1/2 pound scallops, chopped, or lump crabmeat, picked over

15 Ritz crackers (about two thirds of a 12-ounce package), crushed into coarse crumbs

18 jumbo shrimp (about 2 pounds), shelled, leaving tail and connecting shell segment intact

2 tablespoons unsalted butter

2 teaspoon Old bay seasoning

Garnish: chopped fresh parsley leaves

Accompaniment: lemon wedges

Preheat oven to 375°F. and butter a large baking dish.

Make stuffing:

In a large heavy skillet cook mushrooms, onion, celery, garlic, and parsley in butter over moderate heat, stirring occasionally, until softened and liquid mushrooms give off is evaporated. Add scallops or crabmeat and cook over moderately high heat, stirring, 3 minutes. Stir in cracker crumbs and remove skillet from heat.

Butterfly shrimp by cutting lengthwise along inside curve, almost completely through. Split open shrimp and devein. Mound about 2 tablespoons stuffing onto each shrimp, pressing gently, and put shrimp, stuffed sides up, in baking dish. Melt butter and drizzle over shrimp. Sprinkle shrimp with paprika and bake 20 minutes, or until stuffing is golden.

Garnish shrimp with parsley and serve with lemon wedges.

Serves 6.



GRILLED SEAFOOD SALAD NICOISE

For the dressing

3 tablespoons red-wine vinegar

1 tablespoon Dijon-styled mustard

1 teaspoon anchovy paste

1/2 teaspoon dried thyme, crumbled

1/4 teaspoon sugar

1/3 cup olive oil

1 pound 1-inch-thick tuna steak, cut into 6 pieces

1 large yellow squash, cut into 1/4-inch-thick slices

9 jumbo shrimp, shelled and halved lengthwise

12 large sea scallops

1 pound green or wax beans or a combination, trimmed and cut into 2-inch lengths

red-leaf lettuce for lining the plates

1 red bell pepper, roasted and cut into 2-inch pieces

1 pint red or yellow cherry tomatoes or a combination, quartered

1 cup drained Niçoise olives (available at specialty foods shops and some supermarkets)

Make the dressing:

In a small bowl whisk together the vinegar, the mustard, the anchovy paste, the thyme, the sugar, and salt and pepper to taste, add the oil in a stream, whisking, and whisk the dressing until it is emulsified.

Reserve 2 tablespoons of the dressing in another small bowl, arrange the tuna pieces and the squash slices on a baking sheet, and brush them lightly with the reserved dressing. In a bowl toss the shrimp and the scallops with 2 tablespoons of the remaining dressing. Let the mixture stand for 15 minutes. In a kettle of boiling water cook the beans for 5 minutes, or until they are crisp-tender, drain them in a colander, and refresh them under cold water. In another bowl toss the beans with 3 tablespoons of the remaining dressing. On a rack set 4 to 6 inches over glowing coals grill the tuna for 2 1/2 minutes on each side, the shrimp for 4 minutes on each side, and the scallops and the squash for 6 minutes on each side, transferring the seafood and the squash as it is cooked to a platter. Line 6 plates with the lettuce, on each plate arrange 2 scallops, halved horizontally, 3 shrimp halves, and 1 piece of tuna, sliced diagonally, and divide the squash, beans, roasted pepper, tomatoes, and olives among the plates. Drizzle the remaining dressing over the salads or serve it separately.

Serves 6.



CRISPY SHRIMP WITH CITRUS GLAZE

Glaze

1 cup fresh tangerine juice or orange juice
1/2 cup fresh grapefruit juice
1/4 cup fresh lemon juice
1/4 cup fresh lime juice
1/4 cup canned low-salt chicken broth
3 garlic cloves, minced
3 tablespoons light corn syrup
2 tablespoons sugar
1/2 teaspoon hot pepper sauce

Shrimp

2 large egg whites
2 tablespoons cornstarch
2 tablespoons fresh lemon juice
1 teaspoon paprika
1/2 teaspoon salt
1/2 teaspoon ground black pepper
30 uncooked large shrimp, peeled, deveined, tails left intact
3/4 cup sesame seeds (about 3 3/4 ounces)
1/4 cup vegetable oil
5 cups shredded iceberg lettuce
Fresh mint leaves

For glaze: Bring all ingredients to boil in medium saucepan. Boil until slightly syrupy and reduced to 1 cup, about 12 minutes. Season with salt and pepper. Remove from heat. (Can be made 1 day ahead. Cover and refrigerate. Rewarm over medium heat before using.)

For shrimp: Place large rack on baking sheet. Whisk first 6 ingredients in medium bowl until well blended. Add shrimp; toss. Spread sesame seeds in pie dish. Dip shrimp into seeds, coating both sides. Place coated shrimp on rack.

Heat oil in large nonstick skillet over medium-high heat. Add half of shrimp; sauté until golden outside and opaque in center, about 2 minutes per side. Transfer to plate. Repeat with remaining shrimp.

Divide lettuce among 10 plates. Top with shrimp. Drizzle glaze over shrimp. Garnish with mint.

Makes 10 (first-course) servings.



SHRIMP, CRAB, AND OYSTER GUMBO

For shellfish stock

shells from 1 1/2 pounds small shrimp
2 pounds frozen Alaskan King crab legs (about 4 legs), rinsed and broken into large pieces at joints of necessary
5 quarts water
1 onion, halved
1 carrot, halved
1 teaspoon whole black peppercorns
1 bay leaf
2 fresh parsley sprigs
1 1/2 teaspoons salt
1/3 cup vegetable oil
1/2 cup bread flour
2 large onions, chopped
1 green bell pepper, chopped
2 celery ribs, chopped
1 1/2 pounds small shrimp, shelled
1/2 pound lump crab meat, picked over
2 dozen oysters, shucked, reserving their liquid
1 cup thinly sliced scallion greens (about 1 bunch)
Accompaniment: [Cajun-style White Rice](#)

Make stock:

In a 9 1/2-to 10-quart heavy kettle simmer stock ingredients, uncovered, 30 minutes. Transfer crab legs with tongs to a work surface and cool until they can be handles. Simmer stock 15 minutes more and pour through a large fine sieve into a large bowl. Return stock to kettle and keep warm, partially covered. Cut open crab shells with shears and remove meat, discarding shells and cartilage. Cut king crab meat into bite-size pieces and transfer to a small bowl.

In a heavy skillet (preferably cast-iron) cook oil and flour over moderately low heat, stirring constantly with a flat-edged metal or wooden spatula, until roux od the dark reddish-brown color of chestnut shells, about 45 minutes. (Alternatively, make [Microwave Brown Roux](#) and transfer to skillet.) Roux may be made 1 week ahead, cooled completely, and chilled, covered, in a glass or stainless-steel bowl. Reheat roux in skillet over moderately low heat, stirring, before proceeding. Add onions, bell pepper, and celery and cook, stirring occasionally, until vegetables are softened.

Add roux mixture by large spoonfuls to hot stock, stirring well after each addition, and bring to a boil, stirring. Simmer gumbo, stirring occasionally, 15 minutes. Add shrimp and simmer, stirring, 2 minutes. Stir in king crab meat, lump crab meat, and oysters with their reserved liquor and simmer, stirring occasionally, until edges of oysters begin to curl, about 2 minutes. Stir in scallions, cayenne, and salt to taste. Gumbo may be made 1 day ahead, cooled completely, uncovered, and chilled, covered.

Serve gumbo ladled over rice in large soup plates.

Makes about 20 cups, serving 10 to 12 as a main course.

Salmon:



SALMON RILLETTES

Can be prepared in 45 minutes or less.

3 cups water

1 pound skinless fresh salmon fillet

1 pound smoked salmon, chopped fine

1/2 cup (1 stick) unsalted butter, softened

3 shallots, minced

1/3 cup chopped fresh parsley leaves

2 tablespoons fresh lemon juice

2 teaspoons Dijon mustard

2 teaspoons drained capers

2 teaspoons Cognac or other brandy

2 teaspoons freshly grated lemon zest

whole-wheat French or Italian bread, sliced as an accompaniment

In a skillet bring water to a boil and add fresh salmon. Reduce heat and poach salmon at a bare simmer, turning once, about 4 minutes, or until just cooked through. Transfer salmon to a bowl and cool.

Flake fresh salmon and add smoked salmon, butter, shallots, parsley, lemon juice, mustard, capers, Cognac or other brandy, zest, and salt and pepper to taste. Stir mixture until combined well and pack into a 1-quart terrine or bowl. Rillettes may be made 4 hours ahead and kept chilled, covered.

Serve salmon rillettes, chilled slightly, with bread.

Makes about 4 cups.



SEARED SALMON WITH BALSAMIC GLAZE

A tangy glaze brings out the sweetness of this crisp-crust salmon.

Active time: 10 min Start to finish: 15 min

1/4 cup balsamic vinegar

1/4 cup water

1 1/2 tablespoons fresh lemon juice

4 teaspoons packed light brown sugar

4 (6-oz) center-cut salmon fillets

2 teaspoons vegetable oil

Stir together vinegar, water, lemon juice, and brown sugar.

Pat salmon dry and season with salt and pepper.

Heat oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking. Increase heat to high and sear salmon, skin sides up, until well browned, about 4 minutes. Turn fish over and sear until just cooked through, 3 to 4 minutes more.

Transfer salmon to plates and carefully add vinegar mixture to skillet (liquid will bubble vigorously and steam). Simmer, stirring, until thickened and reduced to about 1/3 cup, about 2 minutes.

Spoon glaze over salmon.

Makes 4 servings.

SEARED SALMON WITH CITRUS-SOY GLAZE

□

"On a recent trip to Nantucket, I discovered the Centre Street Bistro," says Pamela S. Bryson of Boston, Massachusetts. "I would like a copy of chef Tim Pitt's recipe for seared salmon on crispy vegetables."

4 cups thinly sliced Napa cabbage

4 cups (packed) thinly sliced fresh spinach

1 red bell pepper, cut into matchstick-size strips

1 carrot, cut into matchstick-size strips

1/4 cup rice vinegar

1/4 cup plus 1 tablespoon canola oil

1 tablespoon plus 1 teaspoon soy sauce

1 tablespoon oriental sesame oil

6 6-ounce salmon fillets

1 teaspoon chopped peeled fresh ginger

1 garlic clove, chopped

1/2 cup fresh orange juice

3 tablespoons fresh lime juice

Toss first 4 ingredients in large bowl to combine. Whisk vinegar, 1/4 cup canola oil, 1 tablespoon soy sauce and sesame oil in medium bowl. Set vinaigrette aside.

Heat remaining 1 tablespoon canola oil in heavy large skillet over medium-high heat. Sprinkle salmon with salt and pepper; add to pan. Cook salmon until brown on 1 side, about 4 minutes. Turn and cook until opaque in center, about 2 minutes longer. Transfer salmon to plate; tent with foil to keep warm. Add ginger and garlic to same skillet. Sauté 1 minute over medium-high heat. Add orange and lime juices and 1 teaspoon soy sauce; boil until mixture is reduced to 1/4 cup glaze, about 3 minutes. Remove from heat.

Rewhisk vinaigrette. Add to vegetable mixture and toss to coat. Divide equally among plates. Place 1 salmon fillet atop vegetables on each plate. Drizzle glaze over salmon and serve.

Makes 6 servings.

SALMON WITH BREADCRUMB, OLIVE AND SUN-DRIED TOMATO CRUST



"Dinner at the Montauk Seafood Grill was an ideal way to cap off a day of skiing in Vail," Julie Harris of Redwood City, California. "The salmon covered with an unusual breadcrumb coating is something I would like to make for a dinner party."

1/4 cup chopped pitted Kalamata olives or other brine-cured black olives 1/4 cup chopped pitted green olives

1/4 cup chopped drained oil-packed sun-dried tomatoes

3 garlic cloves, minced

2 tablespoons (1/4 stick) butter, melted

1 1/2 teaspoons chopped fresh rosemary

1 1/2 teaspoons chopped fresh thyme

5 1/2 teaspoons Dijon mustard

1 cup panko (Japanese breadcrumbs)*

4 5- to 6-ounce salmon fillets

Preheat oven to 400°F. Mix black and green olives, sun-dried tomatoes, garlic, butter, rosemary and thyme in medium bowl. Mix in 1 1/2 teaspoons Dijon mustard, then breadcrumbs.

Butter large baking sheet. Place salmon fillets on prepared sheet. Spread 1 teaspoon mustard over each.

Pack 1/4 of breadcrumb mixture onto each mustard-coated fillet. Bake until fillets are just opaque in center, about 12 minutes.

*Available in Asian markets and in the Asian foods section of some supermarkets.

Makes 4 servings.

POACHED SALMON FILLETS WITH DILL CREME FRAICHE



Sauce

6 tablespoons chopped [cornichons](#)
3 tablespoons chopped fresh dill
1 tablespoon fresh lemon juice
1 cup crème fraîche or sour cream

Salmon

3 8-ounce bottles clam juice
3 cups dry white wine
10 whole peppercorns
8 fresh dill sprigs
6 lemon slices
8 6- to 8-ounce salmon fillets
Butter lettuce, lemon slices and fresh dill sprigs

For Sauce:

Place cornichons, dill and juice in small bowl and stir to blend. Add crème fraîche and stir gently just until combined; do not overmix or sauce will thin out. Season with salt and pepper. (Can be made 2 days ahead. Cover; chill.)

For Salmon:

Combine first 5 ingredients in large, deep skillet; bring to simmer over medium heat. Simmer 5 minutes. Reduce heat to medium-low. Add half of salmon, cover and simmer until just cooked through, about 7 minutes. Transfer to platter. Repeat with remaining salmon. Cover salmon; chill until cold. (Can be made 1 day ahead. Keep chilled.)

Line platter with lettuce. Top with salmon. Garnish with lemon slices and dill sprigs. Serve with sauce.

Serves 8.

SALMON WELLINGTON



In the book *American Gourmet*, Jane and Michael Stern describe beef Wellington as a "lardaceous dish" that is "rich beyond reason." The pastry-wrapped beef was the ultimate in dinner-party fare in the sixties. In our re-creation, salmon fillets cook in frozen puff pastry sheets, which arrived in the seventies.

1 17.3-ounce package frozen puff pastry (2 sheets), thawed
4 3/4-inch-thick 6-ounce skinless salmon fillets
6 tablespoons minced shallots
4 tablespoons plus 2 teaspoons chopped fresh tarragon
1 egg beaten to blend (for glaze)
1/2 cup dry white wine
1/2 cup white wine vinegar
1/2 cup (1 stick) chilled butter, diced

Preheat oven to 425°F. Roll out each pastry sheet on lightly floured surface to 12-inch square. Cut each in half, forming four 12x6-inch rectangles. Place 1 salmon fillet in center of each rectangle, about 3 inches in from and parallel to 1 short edge. Sprinkle each fillet with salt, pepper, 1 tablespoon shallots and 1 tablespoon tarragon. Brush edges of rectangles with some glaze. Fold long sides of pastry over fillets. Fold short edge of pastry over fillets and roll up pastry, enclosing fillets. Seal edges of pastry. Place pastries, seam side down, on baking sheet. Brush with glaze.

Bake pastries until dough is golden brown, about 20 minutes. Remove from oven; let stand 10 minutes. Meanwhile, boil wine, vinegar and 2 tablespoons shallots in heavy small saucepan until liquid is reduced to

6 tablespoons, about 8 minutes. Remove pan from heat. Add butter 1 piece at a time, whisking until melted before adding next piece. Whisk in 2 teaspoons tarragon. Season sauce with salt and pepper. Cut pastries into thirds. Place sauce and pastries on 4 plates.

Makes 4 servings.



SMOKED SALMON, AVOCADO, AND HORSERADISH SPIRALS

1 envelope of unflavored gelatin

2 tablespoons fresh lemon juice

1/2 California avocado

an 8-ounce package cream cheese, softened

3 tablespoons drained bottled horseradish

1/2 pound thinly sliced smoked salmon

18 thin slices of dense pumpernickel

tiny parsley sprigs for garnish

fresh chives for garnish In a small saucepan sprinkle the gelatin over the lemon juice, let it soften for 10 minutes, and heat the mixture over moderately low heat, stirring, until the gelatin is dissolved. In a food processor purée the avocado with the cream cheese, the horseradish, and the gelatin mixture until the mixture is smooth. Transfer the mixture to a bowl, set the bowl in a larger bowl of ice and cold water, and stir the mixture until it is thickened to the consistency of thick mayonnaise. Arrange the smoked salmon slices, overlapping them slightly, on a sheet of plastic wrap to form a 17- by 7-inch rectangle and spread them with the avocado mixture, leaving 1/2-inch border. Using the plastic wrap as an aid and beginning with a long side roll up the smoked salmon jelly-roll fashion, wrap it in the plastic wrap, and twist the ends of the plastic wrap closed. Chill the smoked salmon roll for 3 hours, or until it is firm and the filling is set.

GRILLED SALMON IN CORN HUSKS



2 large ears corn, unshucked

1 stick (1/2 cup) unsalted butter, softened

a 3/4-pound piece center-cut salmon filet, cut into 4 pieces (each about 4 by 1 1/2 by 1 inch)

4 fresh *epazote* leaves*, chopped

1 tablespoon thinly sliced scallion

Accompaniment: [Tomatillo Salsa](#)

1 1/2 teaspoons *chipotle* rub

For the chipotle rub:

* available at Mexican markets and some specialty produce markets

1/4 cup dried Mexican oregano*

1/4 cup corn oil

5 dried *chipotle* chiles*, stemmed, seeded, and deveined (wear rubber gloves)

5 *ancho* chiles*, seeded and deveined (wear rubber gloves)

25 garlic cloves

1 1/2 cups coarse salt

* available at Mexican markets and some specialty produce markets.

To make the salmon:

Prepare grill.

Shuck corn, reserving largest outer husks (about 20 to 24) for wrapping salmon and tearing some remaining husks lengthwise into narrow strips for tying packages. Grill corn on a rack set 5 to 6 inches over glowing coals, turning it frequently, until browned (not blackened) all over, about 12 minutes, and cool to room temperature. Cut kernels from cobs (there will be about 1 3/4 cups) and in a bowl stir together with *chipotle* rub and butter until combined well.

On a work surface arrange 5 to 6 large husks side by side, overlapping long sides. Arrange a salmon piece in the center with length parallel to long sides of husks and top with one fourth corn mixture, one fourth *epazote*, and one fourth scallion. Fold long sides and ends of husks over filling and tie with strips of husks. (Don't be a perfectionist about this. If it's not possible to fold in ends of husks, tie off each end and middle with husk strips.) Make 3 more packages in same manner with remaining husks, corn mixture, *epazote*, and scallion.

Grill packages around edges (to avoid hottest part of coals) of a rack set 5 to 6 inches over glowing coals, covered, turning them once, until husks are charred and salmon is just cooked through, about 6 minutes on each side. (Packages may open while cooking, and butter might drip, causing flare-ups.)

Serve salmon packages with salsa.

To make the chipotle rub:

In a small heavy skillet dry-roast oregano over moderate heat, shaking skillet occasionally, until fragrant and beginning to brown, about 2 minutes, and transfer to a small bowl. Cool oregano completely and in an electric coffee/spice grinder grind fine.

In a heavy skillet heat oil over moderately high heat until hot but not smoking and, using tongs, fry chiles, 1 or 2 at a time, turning them, until puffed and just beginning to brown, about 10 seconds. (Do not let chiles burn or rub will be bitter.) Transfer chiles as fried to paper towels to drain and cool until crisp.

Wearing rubber gloves, break chiles into pieces and in coffee/spice grinder grind fine in batches. In a food processor grind oregano and chiles with garlic and salt until mixture is a shaggy, saltlike consistency. If mixture seems moist, on a large baking sheet spread it into a thin, even layer and dry in middle of an oven set a lowest temperature until no longer moist, about 1 hour. Wearing rubber gloves, break up any lumps with your fingers. (*Chipotle* rub keeps in an airtight container, chilled, 6 months. Regrind rub before using.) Makes about 3 1/4 cups.

Serves 2.

GRILLED MANGO

□

This recipe was created to accompany [Grilled Citrus Salmon](#). Can be prepared in 45 minutes or less but requires additional unattended time.

3 firm-ripe mangoes (2 1/4 pounds total)

Standing mango upright, cut two lengthwise slices, each about 1/2 inch thick, from a broad side of mango pit. Cut remaining broad side and remaining mangoes in same manner. (There should be a total of 12 slices, 6 of them end pieces.) Discard pits and reserve any remaining mango for another use.

Prepare grill.

Working with end pieces only, score flesh in a cross-hatch pattern, being careful not to cut through skin, and grill, cut side down, on a well-oiled rack set 5 to 6 inches over glowing coals until golden brown, about 2 minutes. (Alternatively, mango may be grilled in a hot well-seasoned ridged grill pan over moderately high heat in same manner.) Transfer mango as grilled to a platter. When end pieces of mango are cool enough to handle, push from skin side to turn inside out. Grill remaining mango slices about 2 minutes on each side.

Serves 6.

SOFRITO GRILLED BREAD

□

[Sofrito](#) is a sautéed vegetable mixture used as a seasoning in much of Latin America and the Caribbean. It

typically contains garlic, onion, bell pepper, coriander, and sometimes tomatoes or ham, although the recipe varies among countries. In our version, we've omitted the oil normally used to cook the ingredients and instead simply puréed the vegetables.

This recipe was created to accompany [Grilled Citrus Salmon](#).

Can be prepared in 45 minutes or less.

1 cup chopped red bell pepper (about 1 small)

1/2 cup chopped onion (about 1 small)

1/4 cup packed fresh coriander sprigs, washed well and spun dry

2 garlic cloves, minced

1 teaspoon dried oregano, crumbled

1/2 teaspoon cumin seeds

twelve 1/4-inch-thick slices nonfat country-style bread (12 ounces total)

In a blender purée all ingredients except bread until smooth. In a small heavy saucepan simmer sofrito, stirring, 3 minutes and season with salt and pepper. Sofrito may be made 2 days ahead and chilled, covered. Prepare grill.

If desired halve bread slices. Spread some sofrito on 1 side of each bread slice (reserving any remaining sofrito for another use) and grill, sofrito side down, on an oiled rack set 5 to 6 inches over glowing coals until golden brown, about 2 minutes. (Alternatively, bread may be grilled in a hot well-seasoned ridged grill pan over moderately high heat.) Transfer sofrito bread as grilled with tongs to a bread basket.

Serves 6.

When preparing this menu, we suggest grilling the mango first, then the sofrito bread, and finally the salmon.

Can be prepared in 45 minutes or less but requires additional unattended time.

Accompaniment: [Grilled Mango](#) and [Grilled Sofrito Bread](#)

1/3 cup fresh orange juice

1/3 cup fresh lemon juice

1/3 cup fresh lime juice

1/4 cup lime marmalade

1/2 teaspoon sugar

1/2 cup chopped onion

2 tablespoons chopped peeled fresh gingerroot

six 6-ounce center-cut pieces salmon fillets with skin

1/2 cup fresh coriander sprigs, washed well, spun dry and chopped

In a blender blend citrus juices and marmalade until combined well. Pour 1/2 cup juice mixture into a bowl and stir in sugar until sugar is dissolved. Reserve juice mixture in bowl.

Add onion and gingerroot to juice mixture in blender and purée until smooth. Transfer mixture to a shallow baking dish just large enough to hold salmon in one layer and stir in coriander. Arrange salmon, skin side up, in baking dish. Marinate salmon, covered and chilled, 1 hour.

Prepare grill.

Remove salmon from marinade and discard marinade. Pat salmon dry. Season salmon with salt and pepper and grill, skin side down, on an oiled rack set 5 to 6 inches over glowing coals 4 minutes. Put lid on grill and grill salmon until just cooked through, 3 to 4 minutes more. (Alternatively, salmon may be grilled in a hot well-seasoned ridged grill pan with a lid over moderate heat.) Carefully transfer salmon with a metal spatula to a platter and remove skin.

Pour reserved juice mixture over salmon and serve with grilled mango.

Serves 6.

SALMON, SCALLOP, AND PEA TERRINE

□

3/4 pound sea scallops, rinsed, drained, and patted dry
1 cup shelled fresh or frozen peas, cooked until tender, drained, and cooled
1 tablespoon lightly beaten egg white
2 tablespoons heavy cream
1 teaspoon salt
1/2 teaspoon crumbled dried tarragon
1 pound skinless salmon fillet, cut into 1/2-inch cubes
chive butter sauce or [tsatsiki](#)

For chive butter sauce:

1/4 cup minced shallot
1/4 cup dry vermouth or dry white wine
2 tablespoons white-wine vinegar
1/2 stick (1/4 cup) cold unsalted butter, cut into 4 pieces
2 teaspoons minced fresh chives

In a food processor purée the scallops and the peas until the mixture is almost smooth, add the egg white, the cream, the salt, and the tarragon, and purée the mixture until it is smooth. Transfer the mixture to a bowl, fold in the salmon, and transfer the mixture to a buttered 1-quart rectangular terrine, smoothing the top and rapping the terrine on a hard surface to expel any air bubbles.

Cover the terrine with buttered wax paper and the lid or a double thickness of foil, put it in a baking pan, and add enough hot water to the pan to come halfway up the sides of the terrine. Bake the terrine in a preheated 375°F. oven for 45 minutes. Remove the terrine from the baking pan and remove the lid and the wax paper. Let the terrine stand for 10 minutes, carefully pour off the excess liquid, and invert the terrine onto a platter. The terrine may be made 1 day in advance and kept covered and chilled. Let the terrine return to room temperature before serving. Cut the terrine into 1/2-inch slices and serve it warm with the chive butter sauce or at room temperature with the *tsatsiki*.

To make chive butter sauce:

In a small heavy saucepan combine the shallot, the vermouth, and the vinegar, bring the liquid to a boil, and simmer it until the liquid is reduced to about 1 tablespoon. Reduce the heat to moderately low and whisk in the butter, 1 piece at a time, lifting the pan from the heat occasionally to cool the mixture and adding each new piece before the previous one has melted completely. (The sauce must not get hot enough to liquefy. It should be the consistency of hollandaise.) Stir in the chives and salt to taste. Makes about 1/2 cup.

Serves 4.

PECAN-CRUSTED SALMON WITH SORREL SAUCE

□

From the Pepper Mill in Clearwater, Florida.

Sauce

1/2 cup (packed) chopped fresh sorrel or spinach
2 tablespoons dry white wine
1 1/2 teaspoons minced shallots
1 cup whipping cream
1 1/2 teaspoons fresh lime juice
ground white pepper

Fish

1/2 cup pecans (about 2 ounces)
1 1/2 teaspoons chopped fresh tarragon or 1/2 teaspoon dried
1 1/2 teaspoons chopped fresh basil or 1/2 teaspoon dried
1 tablespoon butter, room temperature
4 6-ounce salmon fillets

For Sauce: Combine sorrel, wine and shallots in heavy small saucepan. Stir over medium heat until sorrel wilts, about 2 minutes. Add cream and lime juice. Boil until reduced to sauce consistency, about 12 minutes. Transfer sauce to blender. Purée until almost smooth. Return sauce to same saucepan. Season with

ground white pepper and salt.

For Fish: Finely grind pecans, tarragon and basil in processor. Blend in butter. Season with salt and pepper. Transfer to small bowl. (Sauce and nut mixture can be made 1 day ahead. Cover separately and chill. Let nut mixture stand at room temperature 30 minutes before using.)

Preheat oven to 350°F. Oil large baking sheet. Arrange salmon on prepared sheet. Sprinkle lightly with salt and pepper. Spoon equal amount of nut mixture over top of each fillet.

Bake salmon until cooked through, about 20 minutes.

Meanwhile, bring sauce to simmer.

Using spatula, transfer salmon to plates. Spoon sauce around fish.

Serves 4.



CRAB AND SALMON RAVIOLI

Pasta, a recent addition to the Irish culinary repertoire, is fast becoming a favorite. At Longueville House in Mallow, Ireland, ravioli is taken to refined heights in this dish, which is served as an appetizer. They make it with large rounds of homemade pasta, but store-bought gyoza wrappers are a good substitute.

Ravioli

All purpose-flour

1/3 cup chopped peeled carrot

1 1/2 teaspoons finely chopped peeled fresh ginger

3 ounces skinless salmon fillet

3 tablespoons chilled whipping cream

1 tablespoon egg white

4 ounces fresh crabmeat

1 green onion, chopped

1/2 celery stalk, finely diced

2 teaspoons chopped fresh cilantro

1 1/2 teaspoons fresh lemon juice

1/8 teaspoon salt

1/8 teaspoon pepper

32 gyoza (potsticker) wrappers*

Vinaigrette

1 cup olive oil

1/4 cup white wine vinegar

1/4 cup fresh lemon juice

2 tomatoes, peeled, seeded, diced

3 ounces snow peas, cut into strips

1 celery stalk, cut into strips

3 tablespoons minced fresh chives

*Available at Asian markets and in the refrigerated section of many supermarkets.

For Ravioli:

Lightly sprinkle large baking sheet with flour. Bring medium saucepan of water to boil. Add carrot and ginger and blanch 1 minute. Drain and cool.

Remove any bones from salmon. Chop salmon coarsely. Transfer to processor. Add cream and egg white; puree. Transfer to bowl. Mix in carrot, ginger, crab, onion, celery, cilantro, lemon juice, salt and pepper.

Place 1 gyoza wrapper on work surface. Place 1 level tablespoon filling in center. Brush edges with water. Cover with another gyoza wrapper and press firmly around edges to seal. Transfer to prepared sheet.

Repeat with remaining gyoza wrappers and filling. (Can be made 8 hours ahead. Cover with plastic and chill.)

Bring large saucepan of water to boil. Add gyoza in batches and cook until tender, about 3 minutes per batch. Using slotted spoon, transfer gyoza to another baking sheet. Cover with foil.

Meanwhile Prepare Vinaigrette:

Combine oil, vinegar and lemon juice in large skillet. Stir over medium heat until warm. Add tomatoes, snow peas and celery; stir just until heated through, 2 minutes. Add chives. Divide mixture among plates. Place ravioli atop vinaigrette.

8 First-course servings or 2 main-course servings.

SMOKED SALMON BRUSCHETTA WITH TOMATO-AVOCADO SALSA

Salsa

3 large plum tomatoes (about 8 ounces), seeded, chopped
1/2 yellow bell pepper, seeded, chopped
3 tablespoons chopped red onion
1 jalapeño chili, seeded, chopped
1 tablespoon fresh lime juice
1 teaspoon olive oil
1/2 avocado, peeled, cut into small cubes
3 tablespoons chopped fresh basil

Toasts

4 1/2-in-thick bread slices from crusty round loaf
Olive oil
1/4 pound thinly sliced smoked salmon

For Salsa:

Combine all ingredients in bowl. Season with salt and pepper.

For Toasts:

Preheat broiler. Brush 1 side of bread with oil. Sprinkle with pepper. Broil both sides until golden, about 2 minutes per side. Arrange bread, oil side up, on work surface. Top with salmon. Cut each toast in half. Arrange on platter. Top each with some salsa. Serve, passing remaining salsa separately.

Serves 4.

□

GRAVAD LAX WITH MUSTARD SAUCE

This very ancient dish of pickled salmon is of Swedish origin, and considered by a great many Scandinavians to be superior to smoked salmon. It must be made with fresh fish that has never been frozen, and with a plentiful supply of fresh dill weed.

7-8 pounds middle cut of fresh salmon in one piece, with bones

2/3 cup salt

1/2 cup sugar

1 tablespoon whole white pepper, coarsely crushed

1 teaspoon whole allspice, coarsely crushed

6 tablespoons cognac

2 large bunches fresh dill weed

Mustard Sauce

9 tablespoons light olive oil

3 tablespoons white vinegar

2-3 tablespoons prepared sharp mustard

3/4 teaspoon salt

1/4 teaspoon freshly ground pepper

1/4 cup sugar

1/8 teaspoon cardamom

Wipe salmon with a damp cloth. Leave skin on, but carefully remove bone so that big fillets remain. Be careful not to break fish. Mix together salt, sugar, white pepper and allspice. Rub seasonings carefully into all surfaces of the fish. Sprinkle fish with cognac. Wash dill and shake dry. Place one third of the dill in the bottom of a large deep pan or bowl (not aluminum). Place one piece of salmon, skin side down, on dill. Cover salmon with another third of the dill. Top with second piece of salmon, skin side up and cover with remaining dill. Set heavy plate or board on salmon, or a plate, weighted down. Refrigerate salmon for at least 24, preferably 36 or 48, hours.

Drain fish and scrape off dill and spices. Slice on a slant, wafer thin, away from the skin. Serve with lemon wedges, mustard sauce and freshly ground black pepper. Gravad lax will keep under refrigeration for about 8-10 days only.

Variation: In the Scandinavian manner, after draining and scraping fish, remove skin from fish carefully. Cut skin into strips and fry in hot butter until crisp. Add a strip of skin to each serving.

Combine ingredients and blend thoroughly. Chill sauce for several hours. At serving time, beat smooth with fork or wire whisk — do not use rotary beater. Makes about 1 cup sauce.

Makes about 15-20 smörgasbord servings.